

Pumpkin Pudding

Meal Components: Vegetable

Desserts, B-07

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Instant nonfat dry milk	4 oz	1 1/3 cups	8 oz	2 2/3 cups	1. Combine dry milk and water in a mixing bowl. Mix with paddle attachment for 30 seconds on low speed.
Water		1 1/2 cups		3 cups	
Canned pumpkin	3 lb 4 oz	1 qt 1 3/4 cups	6 lb 8 oz	2 qt 3 1/2 cups	2. Add pumpkin, eggs, sugar, salt, and cinnamon. Mix for 3 minutes on low speed until combined.
Frozen whole eggs, thawed	6 oz	3/4 cup	12 oz	1 1/2 cups	
OR		OR		OR	
Fresh large eggs		4 each		7 each	
Sugar	8 oz	1 cup	1 lb	2 cups	
Salt		3/4 tsp		1 1/2 tsp	
Ground cinnamon		1 Tbsp		2 Tbsp	3. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray, pour 5 lb 2 oz (2 qt 1 cup) pudding. For 25 servings, use 1

4. Bake until knife inserted in the center comes out clean: Conventional oven: 350° F for 35-40 minutes Convection oven: 325° F for 30-35 minutes CCP: Heat to 160° F or higher.
5. CCP: Hold for hot service at 140° F or warmer. OR CCP: Refrigerate within 2 hours. Hold at 40° F or colder. Refrigerate until ready to serve. Cut each pan 5 x 5 (25 pieces). Portion is 1 piece.

Serving	Yield	Volume
1 piece provides.	25 Servings: 4 lb 11 oz	25 Servings: 2 quarts 1 cup (uncooked pudding) 1 pan
	50 Servings: 9 lb 6 oz	50 Servings: 1 gallon 2 cups (uncooked pudding) 2 pans

Nutrients Per Serving					
Calories	82	Saturated Fat		Iron	1 mg
Protein	3 g	Cholesterol	30 mg	Calcium	79 mg
Carbohydrate	16 g	Vitamin A	1314 IU	Sodium	106 mg
Total Fat	1 g	Vitamin C	3 mg	Dietary Fiber	2 g